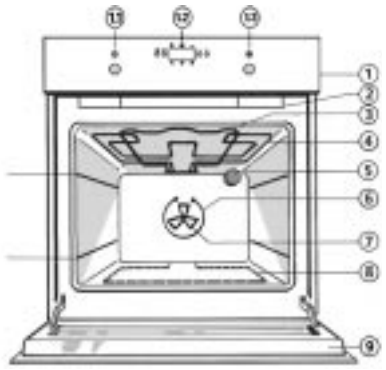
OBI S10

GB

PRODUCT DESCRIPTION SHEET

for IKEA® from Whirlpool®



1. Control panel
   - 1.1. **Function selector knob**
   - 1.2. **Electronic programmer**
   - 1.3. **Thermostat knob**
2. Cooling fan (not visible)
3. Upper heating element
4. Grill element (can be lowered)
5. Rear oven lamp
6. Circular heating element (not visible)
7. Fan
8. Lower heating element (hidden)
9. Oven cool door

ACCESSORIES

Baking tray:

Side catalytic panels:

Wire Shelf:

Grill Pan Set":

Oven function chart

Function	Description of function
0 OVEN OFF	-
LAMP	• To switch on the oven light.
STATIC	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. • Ideally, the second or third shelf level should be used.
PASTRY/FAN	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly. • It is not necessary to preheat the oven (except for pizzas and focaccias).
GRILL	• To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. • Preheat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the food during grilling.
DUAL GRILL	• To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. • This function activates the entire top grill element. • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the food during grilling.
TURBO GRILL	• To grill large joints of meat (roast beef and other roast meats). • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • Turn the meat during grilling.
DEFROSTING	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.
FAN/THERMOVENTILATED	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other
SPECIAL FUNCTIONS	• Food warmer: this maintains foods at a constant temperature of 70°C. • Pizza: ideal for baking pizzas and bread.
ECO	• Energy-saving function ideal for warming food and finishing cooking.

SWITCHING ON THE OVEN

- Turn the selector knob to the required function.
  The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature.

At the end of cooking time:

- Turn the knob to **"0"**.

FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Veal/Beef/Pork		2	200	90-110
Chicken/Rabbit/Duck		2	190-200	70-80
Turkey/Goose		2	200-210	100-180
Fish		2	190-200	50-80
Stuffed peppers and tomatoes/roast potatoes		2	190	50-60
Leavened cakes		2	180	40-50
Filled pies		2	180-190	45-90
Biscuits		2	180	20-40
Lasagna		2	190-200	40-50
Pizza/Bread		2	225- 250	5-10
Toasts		3/4	200-225	40-50
Cutlets/Sausages/Kebabs		3/4	200-225	40-50
1/2 chicken		3	200-225	40-50
Whole chicken		2/3	200-225	60-70
Roast beef		2	200-250	60-70
Roast meats		2/3	200-225	60-80
Fish (whole)		3	190-200	40-50

Note: Cooking times and temperatures are approximate only.

Retractable knobs:

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

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INSTALLING THE BUILT-IN / UNDER THE COUNTER COLUMN OVEN

Recommendations

Important: Disconnect the oven from the mains before carrying out any installation work or servicing.

- Installation must be carried out by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.
- Unpack the oven and make sure that the appliance has not been damaged during transport and that the oven door closes properly. **If you are not sure contact the dealer or the nearest service centre.**
- After removing the oven from its packaging, leave it on the polystyrene base to prevent it from being damaged.
- When installing the oven it is advisable to wear protective gloves.
- Do not lift the oven by the door handle. Get hold of it using the side openings provided.

Preparing the housing unit

- Kitchen units in contact with the oven must be heat resistant (80 °C min).
- Cut the kitchen unit to fit before installing the appliance. Carefully remove any shavings or sawdust that could prevent the appliance from running properly.
- The dimensions of the oven and unit are shown in figures 1-2-3.
- To allow for proper ventilation, an opening should be left at the bottom of the kitchen unit. Pay attention to the dimensions in the diagram. **When installation has been completed, the bottom of the oven must be inaccessible.**
- Ovens that are not equipped with a cooling system cannot be installed in split level units (fig 2).
- When installing, make sure that the sides of the oven do not touch the adjacent kitchen units (fig. 4-5).
- When installing ovens under the worktop, leave a minimum clearance of 5 mm between the upper edge of the oven and the lower edge of the worktop (fig. 6). **In order for the appliance to operate properly, this clearance must never be obstructed.**
- If the kitchen unit is not securely fixed to the wall, it must be anchored with standard brackets (G) (fig. 7) available on the market.

Electrical connection

Regulations require that the appliance be earthed.

- Connection to the mains must be carried out by a qualified electrician in accordance with the manufacturer's instructions and in compliance with local regulations.
- The installer is responsible for connecting appliances correctly to the mains and for observing the safety regulations.
- The oven power cable must be long enough to connect the built-in appliance to the mains.
- Observance of safety directives requires that a multi pole switch with a minimum contact gap of 3 mm be used for the installation.
- Do not use multiple plug adapters or extension leads.
- After the oven has been installed, the electrical components must be inaccessible.

Connecting the oven to the power supply

- Make sure that the voltage indicated on the rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).
- If the oven does not have a power supply cable proceed as follows:

1. Remove the two fastening screws of the terminal box cover located on the bottom part of the oven's rear covering.
2. Remove the cover to gain access to the terminal box and insert the power cable (see table) through the opening located on the bottom of the oven.
3. Connect the cable to the terminal box, tighten the screws as far as they will go and secure it to the cable fastener.
4. Put the cover back on by inserting the two blades in the slots and fasten it with the two screws.

Power supply cable table	
N° of conductors	Type of cable
1N + ⏚ ~	H05 RR-F 3 X 1.5 mm²
2 + ⏚ ~	H05 RR-F 3 X 1.5 mm² (Switzerland only)

Securing the oven

- Lift the oven getting hold of it by the openings on the sides and insert it into the housing unit, being careful not to trap the power supply cable (fig. 8).
- Center the oven in the housing unit before securing it.
- Make sure that the plastic spacers (if provided) are positioned correctly in the fastening holes. Then anchor the oven to the housing unit with the screws provided.

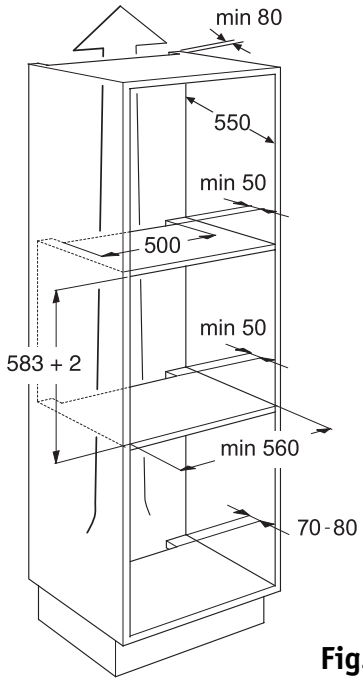


Fig. 1

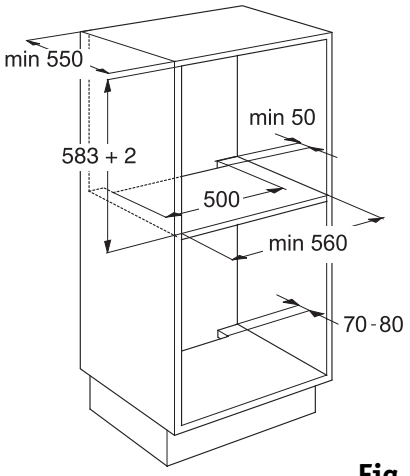
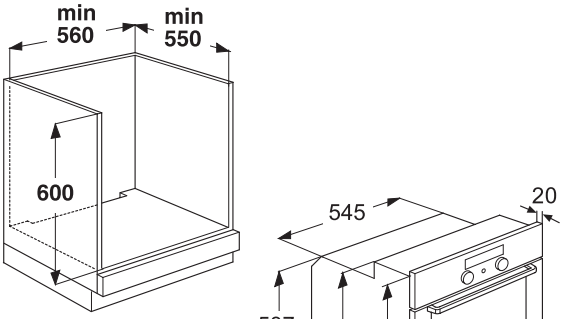


Fig. 2



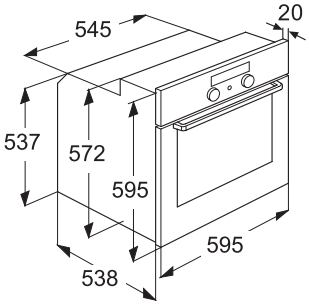


Fig. 3

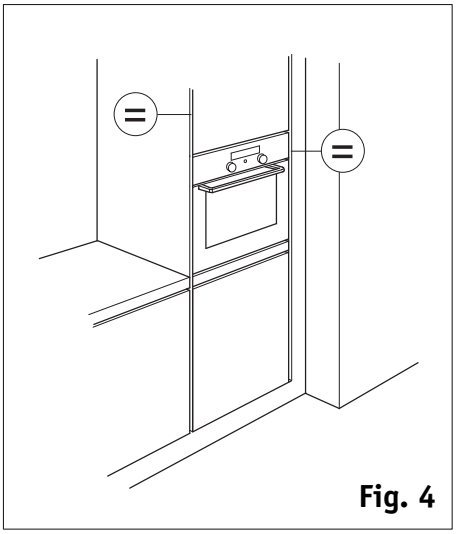


Fig. 4

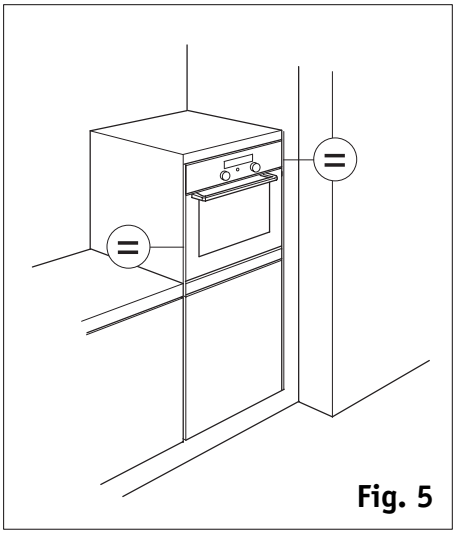


Fig. 5

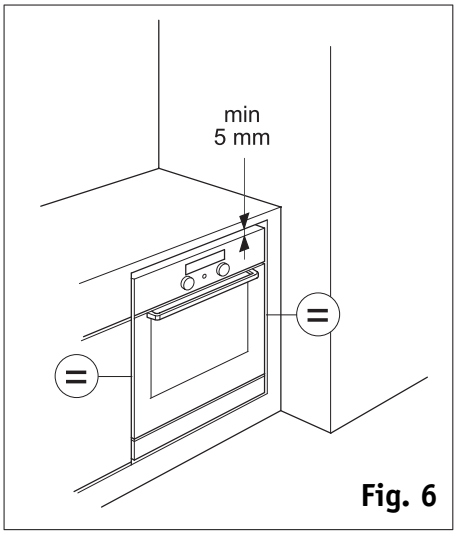


Fig. 6

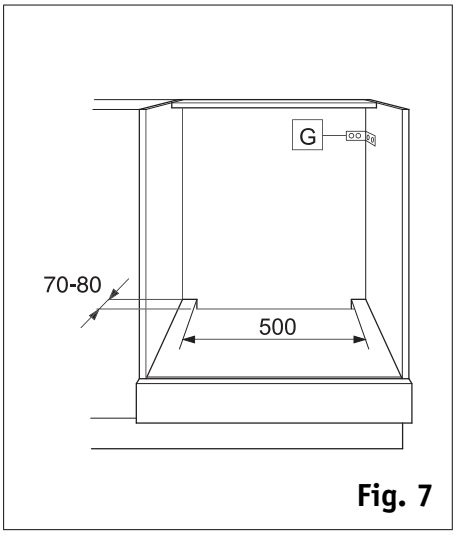


Fig. 7

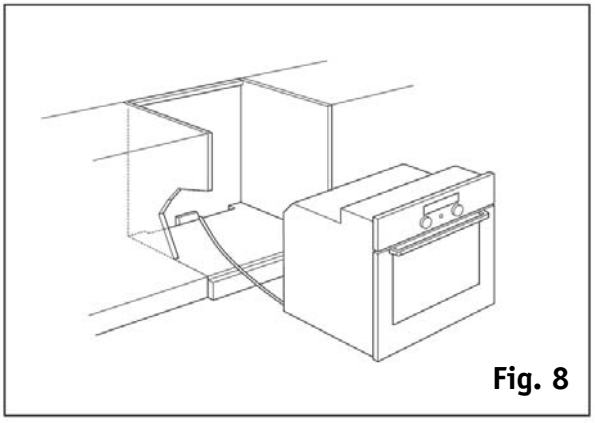


Fig. 8